



Name: Bura Plavac “Fresh“

Classification: Dry red wine

Varietals: 100% Plavac Mali

Appellation: Pelješac Peninsula, Dalmatia, Croatia

Density & Yield: 8,000 vines/ha; 1.2 kg/vine

Annual Production: 8,000 bottles

Alcohol: 12,5%

Climate: Mediterranean, with dry and hot summers, and mild winters.

Terrain: Inland locations on Pelješac Peninsula, mostly flat and approximately 300 meters above sea level. Red soil with clay stones over a limestone base.

Farming: Organic. No irrigation, spraying is done only in April, with only powdered sulfites, and copper in “off” vintages.

Vinification: All grapes are strictly hand-harvested and then de-stemmed. The wine was fermented in open vats with strictly native yeasts, with approximately 7 days of skin maceration. Aged for 4 months in stainless steel (inox) tanks and bottled after a coarse filtration.

Tasting Notes: A fresh (hence the name of the wine!), vibrant, youthful example of Plavac Mali that is perfect to just sip on a hot day or to pair with casual fare foods! Light-to-medium in body, with high aromatics made up of a dark, but bright and vivacious, fruit bouquet of black current, dark cherry, a touch of chalkiness, and Dalmatian herbs. The palate gives you those typical chalky and dusty Plavac Mali tannins paired with a ton of fruit and minerality.

Serve at room temperature or slightly chilled. It goes amazingly well with young cheeses, casual fire grilled fare – burgers or Bosnian sausages called čevapi – but it goes extremely well with mussels, stuffed prunes wrapped in Croatian panceta (bacon), pršut (prosciutto) and other cured meats, ribs and any other type of BBQ, smoked pork or salmon, Croatian/Slavonian kulen (smoked pork with red paprika, garlic, and various spices), Dalmatian pašta-fažol or baked beans prepared in two different ways: Bosnian (pasulj), or Serbian (prebranac).

Winery: Located on the steep 45 degree Southern slopes of Pelješac Peninsula known for its big reds, Bura vineyards produce the most unique, delicious and prestigious wine to ever come out of the Dalmatian Coast. As much as there is talk about all the different wineries and winemakers in Croatia, no other winemaker stands out more than Niko Bura and his sacred Bura Dingač. Niko Bura’s vineyards are fully organic and are the truest expression of the microclimate and land of Croatia’s southern Dalmatian coast. The Bura family has one of the longest traditions of winemaking in Dingač and Croatia as a whole, spanning over sixteen generations -- since the year 1410!